





Hand Trimmed, Bacon Wrapped TURKEY FILET

Enhanced for Flavor and Juiciness with up to 20% of a seasoned solution.

Nutrition Facts

Serving Size 1 filet (142g)

Servings Per Container 2

Calories 220

Calories from Fat 100

*Percent Daily Values are based on a 2,000 calorie diet.

Amount Per Serving	% DV*	Amount Per Serving	% DV*
Total Fat 11g	17%	Total Carbohydrate 0g	0%
Saturated Fat 4g	19%	Dietary Fiber 0g	0%
Trans Fat 0g		Sugars 0g	
Cholesterol 75mg	25%	Protein 27g	
Sodium 410mg	17%		
Vitamin A 0% • Vitamin C 0% • Calcium 2% • Iron 6%			

SOLUTION INGREDIENTS: ROASTED TURKEY BREAST ENHANCED WITH UP TO 20% OF A SOLUTION OF WATER, POTASSIUM LACTATE, SEASONING (HYDROLYZED SOY PROTEIN, SALT, WITH PARTIALLY HYDROGENATED VEGETABLE OIL ADDED), SOY SAUCE POWDER (SOY SAUCE, WHEAT, SALT), MONODEXTROL, SALT, SPICES, LEMON JUICE POWDER (LEMON STRIP SOLIDS, LEMON JUICE SOLIDS), GARLIC POWDER, SODIUM PHOSPHATE, AND SPICE, NATURAL FLAVORS. BACON CURED WITH WATER, SALT, SUGAR, SODIUM PHOSPHATE, SODIUM ERTHORBATE, AND SODIUM NITRITE. ALLERGENS: SOY, WHEAT

To Open: Place the front side down on counter. Peel plastic backing away from corner of tray to remove filets. **Grill/Broil:** Cook for 8-10 minutes per side over medium coals or heat. **Skilllet:** Cook in pre heated skilllet over medium heat. Use a little oil to prevent sticking, cook for approximately 8-10 minutes per side. **Bake:** Preheat oven to 375°F. Place filets on baking sheet and cook for 20-25 minutes. Always use a cooking thermometer and cook until turkey reaches 170°F internal temperature.



Chef's Requested Foods, Inc.,
PO BOX 82096, OKLAHOMA CITY, OK 73148
©2011 CHEF'S REQUESTED FOODS, INC.



7 22175 91510 0

www.chefsrequested.com

Safe Handling Instructions
This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.
Keep refrigerated or frozen, thaw in refrigerator or microwave.
Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
Keep hot foods hot. Refrigerate leftovers immediately or discard.
Cook thoroughly.



USDA CHOICE BEEF Hand Trimmed, Bacon Wrapped CENTER CUT STEAK

Enhanced with up to twenty percent of a lightly seasoned solution

Nutrition Facts

Serving Size 1 filet (142g)

Servings Per Container 2

Calories 220

Calories from Fat 130

*Percent Daily Values are based on a 2,000 calorie diet.

Amount Per Serving	% DV*	Amount Per Serving	% DV*
Total Fat 15g	23%	Total Carbohydrate 1g	0%
Saturated Fat 5g	27%	Dietary Fiber 0g	0%
Trans Fat 0g		Sugars 0g	
Cholesterol 65mg	22%	Protein 22g	
Sodium 480mg	20%		
Vitamin A 0% • Vitamin C 0% • Calcium 0% • Iron 15%			

SOLUTION INGREDIENTS: WATER, SEASONING (SALT, HYDROLYZED SOY PROTEIN, FLAVORINGS, POLYSORBATE 80), POTASSIUM LACTATE, SODIUM PHOSPHATE, POTASSIUM ACETATE, BACON CURED WITH WATER, SALT, SUGAR, SODIUM PHOSPHATE, SODIUM ERTHORBATE, SODIUM NITRITE. ALLERGEN: SOY. A GLUTEN FREE PRODUCT

To Open: Place front side down on counter. Safely cut the plastic on back around the filet with a knife or shears. Remove filets. **Grill/Broil:** Cook for 8-10 minutes per side over medium coals or heat. **Skilllet:** Cook in pre heated skilllet over medium heat. Use a little oil to prevent sticking, cook for approximately 8-10 minutes per side. **Bake:** Preheat oven to 375°F. Place steaks on baking sheet and cook for 20-25 minutes. Always use a cooking thermometer and cook until beef reaches 160°F internal temperature.



Chef's Requested Foods, Inc.,
PO BOX 82096, OKLAHOMA CITY, OK 73148
©2010 CHEF'S REQUESTED FOODS, INC.



7 22175 91330 4

www.chefsrequested.com

Safe Handling Instructions
This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.
Keep refrigerated or frozen, thaw in refrigerator or microwave.
Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
Keep hot foods hot. Refrigerate leftovers immediately or discard.
Cook thoroughly.